

THE ORANGERY

OUR CHAMBRE SEPARÉE DOWN BY THE WATER | WINTER 2018

DOWN BY THE WATER HERE AT BOCKHOLMEN, WE HAVE OUR LOVELY ORANGERY. HERE WE HOST SPECIAL ARRANGEMENTS FOR PARTIES OF UP TO 20 PEOPLE DURING THE COLDER MONTHS. THE MINIMUM CHARGE IS 15 THREE COURSE MENUS.

ALL FOOD IS SERVED FAMILY STYLE - FOR EVERYONE TO SHARE - ON LARGE TRAYS AND IN BOWLS. WE REQUIRE YOUR PRE-ORDER OF AN UNITARY THREE COURSE MENU AT LEAST 1 WEEK PRIOR TO YOUR VISIT.

STARTERS

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DELICACIES OF THE SEA

195:-/person

Bleak roe with sour cream, blackened onion and potato crisp
Cured rainbow trout with avruga, cauliflower and cucumber
Seared scallop with truffle
Toast Skagen on butter fried kavring bread

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LITTLE PARIS

245:-/person

French sausages
Smoked duck rillette with pickled root vegetables
Steak tartare with truffle
Chèvre chaud with beets
Seared foie gras with brioche
Onion soup with gratinated leaven bread



CANCELLATION POLICY

PRICES ARE INCL. VAT. CANCELLATION OF AN EVENT MUST BE MADE AT LEAST SEVEN DAYS PRIOR THE EVENT TO AVOID BILLING. IF CANCELLATION OCCURS AFTER THIS WE WILL CHARGE 500 SEK PER GUEST. THE NUMBER OF GUESTS CAN BE ADJUSTED WITHOUT CHARGE UNTIL TWO DAYS PRIOR YOUR VISIT. PAYMENT TERMS ARE 10 DAYS.

Bockholmen
HAY & RESTAURANG

MAIN COURSES

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SHELLFISH BONANZA

415:-/person

Lobster soup with rainbow roe and cucumber
Deep fried crab with emulsion of smoked shrimps
Variety of shrimps with aioli
Grilled langoustines with lemon
Moules Marinière
Oysters

Served with cheese pie, vinegar- & dill emulsion, chili mayonnaise, lemon and grilled leaven bread

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FRENCH KITCHEN

425:-/person

Whole roasted tenderloin and over-night baked pork side, served with truffle seared beans, garlic butter, bearnaise and bordelaise, potato gratin, french fries, baked tomatoes and crisp green salad

DESSERTS

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CRÈME BRÛLÉE..... 85

WHITE CHOCOLATE CREAM..... 115

with maple syrup ice-cream, malt crumble, lingonberry and salty caramel

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WINE BUNDLES

GOOD WINES 490:-/PERSON

GREAT WINES 565:-/PERSON

including one glass for the starter,
one glass with refill for your main course and
one glass of sweet wine for the dessert.